

## AMENDMENTS

### In the Claims:

1. (currently amended) A method for producing a composition containing soluble isoflavones, comprising:

preparing, without a protease treatment, a soybean extract liquid that has a pH value adjusted to ~~2~~ 5.5-7 and a temperature adjusted to 0-17°C; and

removing insoluble materials from the soybean extract liquid ~~and collecting the remaining soybean extract liquid to obtain a composition containing soluble isoflavones.~~

2. (original) The method of claim 1, wherein an amount of isoflavones is 0.2-20wt%, a crude protein content is 30wt% or less, and a lipid content is 4wt% or less in total solid content of the soybean extract liquid.

Claims 3-6 (canceled)

7. (new) The method of claim 1, wherein the soybean extract liquid is obtained from soybean hypocotyls.

8. (new) The method of claim 2, wherein the soybean extract liquid is obtained from soybean hypocotyls.

9. (new) The method of claim 1, wherein the soybean extract liquid is obtained from a soybean material with a physical treatment not destroying soybean cells or without a physical treatment.

10. (new) The method of claim 2, wherein the soybean extract liquid is obtained from a soybean material with a physical treatment not destroying soybean cells or without a physical treatment.

11. (new) The method of claim 1, after removing insoluble materials from the soybean extract liquid, further freeze-drying the soybean extract liquid to obtain a solid composition containing soluble isoflavones.